[99 cont.]

262 V, pp. 269 f. Markham, p. 140. Coote, p. 154. Dewar, p. 248. Joest in Baessler, p. 372.

311 The land on Santa Cruz is divided into bush and cultivated land; the latter is further divided into communal land,
423 which, besides the village square, includes the land formerly cultivated, and family land, the families' shares in the land under cultivation at the moment. Anyone may own trees on
[244] land that does not belong to him (2). The yam fields are

2. Codrington, pp. 59, 63.

[805] exchanged each year; the native reckons the years by the yam harvests: one year = one yam (3). The men tend to

3. Joest in Baessler, p. 380; Tagebuch, p. 54.

244 clearing the bush; setting out the yam cuttings, tending them,
[462] and harvesting are women's work (4). The entire planting,

4. Joest in Baessler, p. 380. For Vanikoro, cf. D'Urville, Voyage de l'Astrolabe, pp. 163, 183. Lesson, Revue d'Anthropologie, V, p. 270.

laid out at right angles, is surrounded by a stone wall or a
[23] living hedge, probably for protection against the half-wild
[423] pigs. Within this space the plots of the individual families are separated from one another by ditches (5). The yams

5. Joest in Baessler, p. 380 (the hedges are called natande, the ditches nilende. Carteret, p. 358. Dillon,

[99 cont.]

244 p. 314. In this connection, see also the statement by Quiros in Dalrymple, p. 165.

ripen in [100] about eight months (1); the tubers attain a

1. Joest in Baessler, p. 380.

252 weight of three to four pounds (2). Like other tubers they are

2. Dillon, p. 312.

prepared either by being roasted in the hot ashes of the hearth or by being steamed between the stones of the well-known Polynesian oven (3). The yam is first washed in sea water.

3. Carteret, p. 351. Dillon, ibid. Lesson, Revue d'Anthropologie, V, p. 270. Joest in Baessler, p. 391. Salt is otherwise unknown.

[262]

The women tend to the cooking, including that in the oven (4).

4. Sainson in D'Urville, p. 356.

262 The principal meal, which consists chiefly of yams, is eaten
264 shortly before sunset. In the morning either leftovers from the evening meal, which usually are insignificant, or in place of them a light breakfast of coconuts, nde, crabs, and the like are eaten (5).

5. Joest, loc. cit.

244 Perhaps Ndeni does not have enough water for taro
221 cultivation, which is very demanding. Even Vanikoro apparently does not always have enough water to cultivate taro

[100 cont.]

244 221 near the villages, and a peculiar seminomadism has been preserved on the island, or rather has probably developed recently; the inhabitants of certain districts, in addition to their permanent villages, have set up temporary dwellings for the [249] season of taro cultivation (6). As is customary, sugar cane is

6 and 7. Dillon, pp. 178, 210, 238, 246. F. de Tolna, p. 268.

grown along the edges of the taro plantings, which are always laid out near water courses on account of the necessity for [312 245] artificial irrigation; in addition we also find bananas mentioned (7) [see footnote above]. On Vanikoro, as on Ndeni, 252 taro is roasted on the hot ashes and then tastes like biscuit (8).

8. Dillon, pp. 181, 312. Dalrymple, pp. 79, 88f. On Vanikoro Gaimard found a rack for drying taro next to the bachelors' house of Paman (D'Urville, p. 327).

251

On the main island it is first dried in thin strips at the fire or in the sun and then can be kept for months as a preserve, which along with coconuts serves as ship provisions (9). On Vanikoro

9. Dalrymple, pp. 89, 193. Dillon, p. 312. D'Urville, p. 194. According to Dalrymple, the preserves are stored wrapped in palm leaves.

252 it is grated and mixed with coconut oil to make a tasty pudding; the oil is obtained from old, grated coconuts. The taro is baked in the oven and then grated and mixed with the coconut oil (10). Another pudding is made out of coconut

10. and 11. Dillon, pp. 180 f.

/183 cont./

241 fashion. His plantings look untended; one misses order and arrangement as are found elsewhere, /Fig. 25a appears here/ and everything grows "higgledy-piggledy."

244 The yam is left to twist aloft on vertical sticks in the ground /184/ or on a framework of sticks leaning against one another (Fig. 26). Taro seems to be cultivated only in the interior. The fields are not irrigated for it. Some care is taken in laying out the taro fields, and the plants

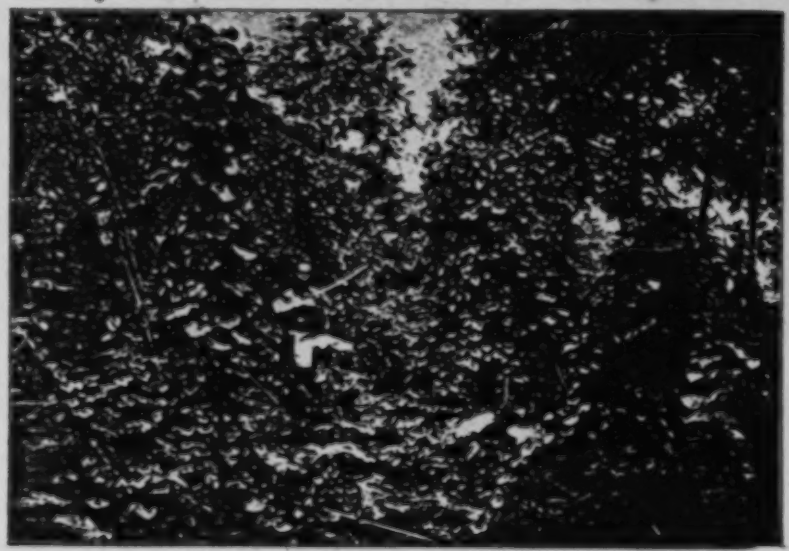

Fig. 26. Yam planting. (Speiser photo.)

are set in rows with the help of bamboo poles (Fig. 27).

251 352 [484] A kind of biscuit that is used especially as provisions on sea journeys is made from bread fruit which is cooked, broken into small pieces, /Fig. 26 appears here/ and well dried. These biscuits are supposed to keep for a long time. [On the Reef island Matema, when there is a rich harvest of breadfruit the surplus is stored in a pit which is lined and covered with banana leaves and protected from pigs by a stone wall. In times of food scarcity the strong-smelling

/185/

Fig. 27. Taro field with directional poles. (Speiser photo.)

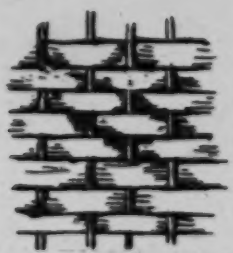

Fig. 28.

Fig. 28. The kind of plaiting of the cylindrical tubes used to store sago. (Drom a drawing by Speiser.)